

Brunch

Appetizers

- Lasagna Soup \$9**
malfadine noodles, tomato, ricotta & parmigiano
- Fritto Misto \$14**
calamari, shrimp, zucchini & malt aioli
- Firefly Farms Goat Cheese \$11**
butternut, garlic bread & hot honey
- Truffle-Parmigiano Steak Fries \$9**
- Loaded Labneh Dip \$9**
cucumber, warm bread & crispy shallots

Salads

- Little Gem Caesar Salad \$12**
parmigiano, croutons, boquerones, creamy caesar dressing
- Antipasto Salad \$16 gf**
VA cheddar, salami, olives, tomato pepperoncini, arugula, oregano vin
- Chicken & Avocado Salad \$18**
farro, tomato, corn, almonds, gem lettuce, arugula, buttermilk herb dressing
- Add Chicken \$8, *Steak \$12, *Salmon \$12**

Daily Bread with Cultured Butter, EVOO & Sea Salt \$6

- LoPro Cream Cheese Cinnamon Roll \$8**
whipped buttercream, raspberry dust
- Chocolate, Blackberry, Bran Muffin \$6**
- Avocado Toast \$16**
labneh, pickled carrots & a fried egg with salad or chips
- *Roseda Ranch Flat Iron Steak & Eggs \$33**
steak fries, balsamic onions & greens

- Farm Egg Sandwich \$12**
cheddar, bacon, mayo, sesame bun
- LoPro French Toast \$16**
whipped ricotta, lemon, berries
- French Omelet 15\$ gf**
Boursin cheese, chives, gem salad, herb vinaigrette. **ADD LUMP CRAB \$10**
- Bacon, Chili & Fontina Scramble \$16**
zucchini, tomato, labneh, grilled bread

***Faroe Island Grilled Salmon \$24 gf**
quinoa tabbouleh, kale, cauliflower & pomegranate seeds

Linguine Pesto \$15
spinach, walnuts, breadcrumbs

Rigatoni Bolognese \$19
4-hour beef ragu, tomatoes, ricotta

Locally Caught Rock Fish \$28 gf
bacon, cannellini beans, spinach shellfish-tomato butter

Sides \$5
salad, simple vinaigrette
charred broccolini, parmigiano
homemade chips
add a farm egg \$4

Roast Beef Sandwich \$20
homemade roll, horseradish, VA cheddar onion straws with salad or chips

Hot Honey Chicken Sandwich \$17
goat cheese, pickles, arugula & sesame foccacia with salad or chips

***Lo-Pro Lamb Burger \$19**
arugula, pickled peppers, roasted tomatoes labneh, sesame foccacia with salad or chips

Kids
Flynn's cheesy sesame bread \$8
linguine, butter & parm \$8
grilled chicken & veggies \$10
*steak & potato wedges \$16
rigatoni with meat sauce \$10

*please alert your server to any food related allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

The Back Side

Cocktails

BRUNCH COCKTAILS

LoPro Bloody Mary \$13

house made mix, Tito's, olive, lemon

Mimosa \$11

fresh squeezed OJ, sparkling wine

Riviera Spritz \$11

aperol, sparkling rose, grapefruit, olive

LoPro Crush \$12

fresh OJ, citrus vodka, simple, soda

Lemon Sipper \$10

limoncello, prosecco, mint & muddled lemon
on the rocks

Comrade Kyiv \$11

Tito's vodka, muddled berries, ginger beer,
lime

Espresso Martini \$12

Grace St. espresso, averna, kahlua, Tito's

The Lamonica \$13

makers mark, orange bitters, sweet
vermouth, Luxardo cherry

Choppers G&T \$13

Plymouth gin, Fever Tree tonic, lime wedge

The Stebner \$12

tanqueray gin, campari, sweet vermouth,
bitters, orange zest

The Dance Mom's \$12

Espolon reposado tequila, grapefruit, lime,
salted rim

Mesquite Smoked Old Fashioned \$15

woodford reserve, sugar, lemon. bitters

Pimm's Cup \$12

fresh ginger, lemon & soda

Elderflower Martini \$14

Hendrick's Gin, St Germain, cucumber, mint
& lemon

Booze Free \$7

Blackberry Ginger Fizz
Lemon & Mint Nojito
Grapefruit-Lime Spritz

Wine List

WHITE/ROSE

Prosecco, Poggio Costa Fruili Italy 11/45
Sparkling Rose, Rouxvale S.Africa 9/38
Rose, Radley & Finch, Summer Sessions 9/38
Rose, "Jolie Folle" **1 Liter** France 11/48
Rose, Mr Pink, Columbia Valley WA 44
Sauvignon Blanc, Rouxvale S.Africa 8/32
Sauvignon Blanc, JC Mandarde FR 12/48
Sauvignon Blanc, Eva Pemper, NZ 49
Pinot Grigio, Clic Fruili Italy 9/36
Chardonnay, Origin, Monterey CA 13/49
Chardonnay, Roots Wine Co. Willamette OR 48
Chardonnay, Justin Girardin, FR 65

RED

Syrah/Viognier, D.Lombard, France 13/49
Malbec, Tupa Mendoza Argentina, 9/34
Cabernet Sauvignon, Bosman, S.Africa 12/44
Cabernet Sauvignon, Upwell, Lodi CA 16/58
Cabernet Sauvignon, Fidelitas M100, WA 56
Cabernet Sauvignon, Pied a Terre Sonoma CA 72
Sangiovese, Indigenous-Rivetti Tuscany 13/49
Pinot Noir, Bloodroot, Sonoma CA 16/58
Pinot Noir, Shea Estate, Willamette OR 89
Gigondas, Chateau de Montmirail, Rhone FR 65
Gamay/Pinot Noir, Lo-Fi, Santa Barbara 64
Montepulciano, Barbicaia Vino Nobile, Tuscany 77

limited reserve wines:

Cabernet Sauvignon, Nickel & Nickel CA 145
Pinot Noir, Domaine Carneros, Famous Gate CA 125
Pinot Noir, Sea Smoke, "Southing" Lodi CA 155

BEER

On Tap:

Eggenberg Hopfenkonig Pilsner \$8
Port City, Optimal Wit \$9

Bottles/Cans:

Victory Golden Monkey Tripel Ale \$8
Alewerks Weekend Lager \$7
Beale's Golden Lager \$7
Lost Rhino Face Plant IPA \$8
Aslin Power Moves IPA 16oz \$11
Crooked Run Coast Pils 16oz \$9
Port City Porter \$8
Winchester Cider Works, Va-Ginga \$10